

Poetry.

A FARMER'S WIFE.

The farmer came in from the field one day,
His languid steps and his weary way,
His bended brow and his sinewy hand,
All showing his work for the good of the land;
For he sows,
And he hoos,
And he mows,
All for the good of the land.

By the kitchen fire stood his patient wife,
Light of his home and joy of his life,
With face all aglow and busy hand,
Preparing the meal for the husband's band;
For she must boil,
And she must broil,
And she must toil,
All for the sake of the home.

She shines bright when the farmer goes out,
Birds sing sweet songs, hounds frisk about,
The brook bubbles softly in the glen,
While he bravely works for the good of the men;
For he sows,
And he hoos,
And he mows,
All for the good of the land.

How briskly the wife steps about within—
The dishes to wash and the milk to skim,
The fire goes out and flies buzz about—
For dear ones at home her heart is kept stout;
There are pies to make,
There is bread to bake,
And she must take,
All for the sake of the home.

Then the day is o'er and the evening has come,
The creatures are fed and the milking is done;
He takes his rest 'neath the old shade tree,
From the toil of the land his thoughts are free;
Though he sows,
And he hoos,
And he mows,
He rests from the work of the land.

But the faithful wife, from sun to sun,
Takes the burden up that's never done;
There is no rest, there is no pay,
For the household good she must work away;
For to mend the frock,
And to knit the sock,
And the cradle to rock,
All for the good of the home.

When the autumn is here with chilling blasts,
The farmer gathers his crop at last;
His barns are full his fields are bare,
For the good of the land he's had his care;
While it blows,
And it snows,
Till the winter goes,
He rests from the work of the land.

But the willing wife, till life's closing day,
Is the children's and the husband's stay;
From day to day she has done her best,
Until death alone can give her rest;
For after the rest,
With the best,
In the farmer's heavenly home,
—*Pacific Rural Press.*

Household.

FRIED SALT PORK.

Slice and let lie a few minutes in a few spoonfuls of water sweetened with a tablespoonful of molasses; roll in meal, and fry.

CHICKEN AND RICE.

Two cups of cold boiled rice, one cup of cold chicken chopped fine, one cup of chicken broth, salt and pepper; boil five minutes, stirring all the while.

PRESERVED GINGER.

Select young and tender roots; scrape off the outer skin, and boil in syrup. The best ginger is hot and biting to the taste, and of aromatic odor.

EGGLESS CAKE.

One heaping cup sugar, one cup strong coffee, one scant half-cup butter, three not very full cups of flour, two heaping teaspoons baking powder rubbed in flour.

BUTTER CRACKERS.

One quart of flour, one teaspoonful of soda, one of salt, one tablespoonful of butter, mixed into a stiff paste with sweet milk; beat well, roll thin, pick and bake in a quick oven.

BEEF SOUP.

Take four pounds of beef to four quarts of water, boil four hours, add six onions, four carrots and two turnips chopped fine, season with salt and pepper and boil one hour longer.

GINGER SNAPS.

One pint molasses and one cup lard heated together and pour hot in one quart flour, two teaspoonfuls soda and two ginger. Let this dough cool, then add flour enough to roll. Roll thin and bake quick.

POTTED SHANK.

Boil a shank of beef till tender; chop the meat up, and season it with salt, pepper and (if liked) half a nutmeg. Reduce the liquor to three pints. Add the meat, cool in a mould. It should turn out well when cold.

PUMPKIN PIES.

One quart of sifted pumpkin, one quart of rich sweet milk, ten or twelve eggs, one pound of butter, 1 1/4 pounds of sugar, two grated nutmegs, four spoonfuls of rose water. Bake the mixture in a puff paste in pie pans.

VEAL SALAD.

Boil a knuckle of veal in six quarts of water; when tender remove the bones, chop the meat and add the juice, which should be mostly absorbed, and two cups of cracker crumbs, cinnamon, pepper and salt; put in a mould. Serve cold.

TEA CAKE.

One even cup white sugar, one-half cup butter, two eggs. Beat these until they are creamy, then add a good half-cup cold water and two cups flour,

two teaspoonfuls baking powder, one teaspoonful lemon; beat thoroughly. Bake in a long tin, and cut while warm in squares.

PIE CRUST.

For one pie take one cup of flour, two tablespoonfuls of lard, one-half teaspoonful of salt, mix well, then add one half teacup of water. If a flaky top crust is desired, take enough dough for one crust, roll thin, spread butter over it, and roll up and let it stand while filling in the fruit, when it will be ready for use.

ORANGE SNOW.

Dissolve an ounce of isinglass in a pint of boiling water, strain, and let it stand until nearly cold; mix it with the juice of six or seven oranges and one lemon; add the whites of three eggs, and sugar to taste; whisk the whole together until it looks white and like a sponge; put it into a mould and turn it out on the following day.

SCALLOPED OYSTERS.

Butter a pudding dish, roll crackers very fine, put a layer of crackers, then a layer of oysters, season with salt and pepper, and put small bits of butter over the oysters; fill the dish nearly full, having oysters on top; pour in sweet milk enough to soak the crackers, bake nearly an hour. If too dry when baking add a little more milk and butter.

QUEEN'S PUDDING.

One pint of bread crumbs, one quart of milk, warmed and poured over the crumbs; yolks of four eggs, beaten with one cup sugar and one teaspoonful butter; bake. When baked, spread over the top a layer of jelly or preserves. Beat the whites of eggs dry, and add two tablespoonfuls of sugar and spread over the top, return to stove and bake a light brown. Serve warm with sauce, or cold with sugar and cream.

SALMON SALAD.

Two bunches of celery and one very small head of cabbage chopped fine; then add one can of salmon with the bones picked out. For the dressing take one tablespoon of butter, four tablespoonfuls sweet milk, four tablespoonfuls vinegar, salt pepper and a little French-made mustard, one egg. Cook like custard, and when cool put over the chopped cabbage, celery and salmon. To be eaten as soon as the dressing is put on.

SPICE PUDDINGS.

Two pounds of raisins, two pounds of currants, one-fourth pound of citron or lemon peel, one teacup of sugar, two thick slices of bread crumbled fine, seven eggs, a teaspoonful each of cloves, cinnamon and nutmeg grated; two pounds of beef suet, a piece of butter the size of an orange; about two pounds of flour. Mix it all with milk or water and boil four hours in a bag. This quantity makes two large puddings, and may be kept a month. Steam slices as it is wanted, and eat with a sauce.

SALT RISING BREAD.

In early morning take a teacupful of new milk; pour boiling water in until it is blood warm; put in a small quarter-teaspoon of salt; the same of sugar; then stir in one large tablespoonful of graham flour, or corn-meal, and two tablespoonfuls of fine flour, or until it is thick as pancake batter; mix it all in a quart cup and set it to rise. Keep it of an equal heat, by setting the cup in warm water; if water gathers on top dust a little flour and stir; it will rise by noon. Mix as other bread; mould and put in pans at once; let stand until light, when it is ready for the oven. If you have no milk, water will do for the rising.

HINTS TO HOUSEKEEPERS.

A much-worn broom is hard on the carpet.

If possible, keep one utensil sacred to onions alone.

Clean soft water and pure fresh air are excellent cleansing agents. Use them freely.

Breathing the fumes of turpentine or carbolic acid is said to relieve whooping-cough.

Clam broth is said to be excellent for a weak stomach, and ginger ale for stomach cramps.

Do not allow the spice boxes to become disorderly. Have each division carefully labelled and permit no mixing of the contents.

To take grease spots out of clothing wet them thoroughly in ammonia water, then lay white soft paper over it and iron with a hot iron.

Galvanized iron pails for drinking-water should not be used. The zinc

coating is readily acted upon by water, forming a poisonous oxide of zinc.

Honey sometimes has an onion flavor, from the bees gathering from fields of onion seeds. If allowed to set a few weeks the unpleasant flavor will soon pass off.

If the stove is cracked, take wood ashes and salt, equal proportions, reduced to a paste with cold water, and fill in the cracks when the stove is cool. It will soon harden.

A remedy for catarrh is to gather hops when perfectly dry, and sift the pollen or "flour" through Swiss muslin. Use as a snuff early in the morning or on retiring at night.

It is said that in canning fruit, after the jar is filled, if the fruit is stirred with a spoon that reaches the bottom of the jar, until all the air bubbles rise to the top the contents will never mould on top.

For bunions get five cents worth of saltpetre and put it into a bottle with sufficient olive oil to nearly dissolve it; shake up well and rub the inflamed joints night and morning, and more frequently if painful.

A starch superior to gloss starch for calico and chambray can be made of flour, by wetting the flour up with very warm water a day before you need the starch; add boiling water and cook when you want to use it.

To keep moths out of closets, clothes and carpets, take green tansy. It is better before it goes to seed. Put it around the edges of carpets and hang it up in closets where woollen clothes are hung, and no moth will ever come where it is.

To prevent pie juice from running out in the oven, make a little opening in the upper crust and insert a little roll of brown paper perpendicularly. The steam will escape from it as from a chimney, and all the juice will be retained in the pie.

A store closet opening from the kitchen keeps the atmosphere dry and articles are less liable to gather dampness and mould. A cool and dry place is indispensable for a store-room. A small window over the door secures coolness and fresh air.

A carpet, particularly a dark carpet, often looks dusty when it does not need sweeping; wring out a sponge quite dry in water (a few drops of ammonia help brighten the color), and wipe off the dust from the carpet. This saves much labor in sweeping.

HOW TO VISIT THE SICK.

Here is a point seemingly little thought about, although a very important one. Should you wish to visit an invalid, eat a lunch and go. Should you be admitted into the sick room, go, but make your stay short, saying nothing but what will be beneficial to the sick. Don't stay as so many do, till they are entirely worn out with a train of nothings gone over by you, and wish you to go away and never to return. Remember a sick person is not like a well person, and persons waiting on the sick are generally worn out and have enough to do without waiting on you; so go after eating, and go home before the next meal, telling the cook when you go your intentions, unless you can be of use. If so, do what you can in the best possible way, then unless they request you to stay longer, your place is not there. Visits and sickness do not go together unless there are two or three hired girls to wait on folks and nothing else to do. But this is a little expensive, and it seems to me if we can't make it suit to go between meals to visit the sick, we had better stay away; for I have so often heard from the cook these words, or similar: "Oh! I am tired of waiting on visitors who won't turn a hand at anything."

My work would be light were it not for so many coming in just at meal time, causing me so much extra work, just to eat and go again, pretending to visit the sick. Such as these, I can assure you, you are not welcome. Now there are exceptions; persons coming from quite a distance are excusable, but they should be ready to do more than your trouble.

I have attended the sick bed quite a good bit, and have been perfectly disgusted at humanity, or the greater part of it. On one occasion I remember I went to attend the sick, and once just as supper was being prepared for the family, in stepped a couple, causing considerable trouble, stayed until after supper, then almost immediately after (without offering to help in the least) offered excuse for not coming sooner, and sorry they could not stay

longer, but would try and come again. They left, leaving all wishing they had not come, and hoping they would never return on such visits.—*Daisy, in National Stockman.*

BRAN FOR HORSE FEED.

Bran is so light that it is popularly believed there is little substance or value in it. In warm mashes for cows it gives a great increase in the milk yield, as every farmer knows. Most of them account for this, however, by the belief that milk is so largely water, and that the water which cows drink with the bran is mainly responsible for the increased supply of milk. But the substance in both milk and bran is greatly underestimated. Milk, even after its cream is removed, is a very nourishing food, and its nutriment is of the kind that the bran is peculiarly adapted to supply. It supplies the proteine which appears in the albumen of milk. Precisely the same kind of materials are required to give strength to working horses. Those who feed bran to horses largely are most in favor of it. One of its advantages is in keeping the horse from becoming constipated on dry feed and grain. It is a cheap and valuable feed for horses at any time, and especially while changing their coats in the spring.—*Cultivator.*

RICHMOND & DANVILLE R. R. FREDMONT AIR-LINE ROUTE. Condensed Schedule in Effect Sept. 4th, 1887.

TRAINS RUN BY 75° MERIDIAN TIME.

TRAINS GOING SOUTH.		
Sept. 4th, 1887.	No. 50, Daily.	No. 52, Daily.
Leave New York...	12 15 a m	4 30 p m
Leave Philadelphia...	7 20 a m	6 57 p m
Leave Baltimore...	9 45 a m	9 42 p m
Leave Washington...	*11 24 a m	11 00 p m
Leave Charlottesville...	3 35 p m	3 00 a m
Leave Lynchburg...	5 50 p m	5 20 a m
Leave Richmond...	3 10 p m	2 30 a m
Leave Burkeville...	5 17 p m	4 23 a m
Leave Keyville...	5 57 p m	5 05 a m
Leave Drake's Br'ch...	6 12 p m	5 21 a m
Leave Danville...	8 50 p m	8 05 a m
Leave Greensboro...	10 44 p m	9 48 a m
Leave Goldsboro...	3 30 p m	8 10 p m
Leave Raleigh...	5 50 p m	*1 00 a m
Leave Durham...	6 52 p m	2 37 a m
Arrive Chapel Hill...	*8 15 p m
Arrive Hillsboro...	7 25 p m	3 32 a m
Arrive Salem...	17 20 p m	6 30 a m
Arrive High Point...	11 16 p m	10 16 a m
Arrive Salisbury...	12 37 a m	11 23 a m
Arrive Statesville...	12 31 p m
Arrive Asheville...	5 38 p m
Arrive Hot Springs...	7 35 p m
Leave Concord...	1 26 a m	12 01 p m
Leave Charlotte...	2 25 a m	1 00 p m
Leave Spartanburg...	5 28 a m	3 34 p m
Leave Greenville...	6 43 a m	4 48 p m
Arrive at Atlanta...	1 20 p m	10 40 p m

*Daily. TRAINS GOING NORTH.		
Sept. 4th, 1887.	No. 51, Daily.	No. 53, Daily.
Leave Atlanta...	7 00 p m	8 40 a m
Leave Greenville...	1 01 a m	2 34 p m
Arrive Spartanburg...	2 13 a m	3 46 p m
Arrive Charlotte...	5 05 a m	6 25 p m
Arrive Concord...	6 00 a m	7 25 p m
Arrive Salisbury...	6 44 a m	8 02 p m
Arrive High Point...	7 57 a m	9 11 p m
Arrive Greensboro...	8 28 a m	9 40 p m
Arrive Salem...	*11 40 a m	*12 34 a m
Arrive Hillsboro...	12 06 p m	*12 44 a m
Arrive Durham...	12 45 p m	*1 05 a m
Arrive Chapel Hill...	*8 15 p m
Arrive Raleigh...	2 10 p m	46 35 a m
Arrive Goldsboro...	4 33 p m	*11 45 a m
Arrive Danville...	10 10 a m	11 29 p m
Arrive Drake's Br'ch...	12 44 p m	2 44 a m
Arrive Keyville...	1 00 p m	3 03 a m
Arrive Burkeville...	1 40 p m	3 55 a m
Arrive Richmond...	3 45 p m	6 15 a m
Arrive Lynchburg...	1 15 p m	2 00 a m
Arrive Charl'ttville...	3 40 p m	4 10 a m
Arrive Washington...	8 23 p m	8 10 a m
Arrive Baltimore...	11 25 p m	10 03 a m
Arrive Philadelphia...	3 00 a m	12 35 p m
Arrive New York...	6 20 a m	3 20 p m

*Daily except Sunday.

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